

MOROCCAN-STYLE ROAST CHICKEN WITH COUSCOUS

OLIVER TWIST
ESTATE WINERY

OUR STORY

Oliver Twist Estate Winery, established in 2006, is just South of Oliver and in the heart of the Black Sage Bench. Owner/ Winemaker Gina Fernandes Harfman is the fourth generation from her family to sink her hands into South Okanagan soil. The hands-on approach favoured by Gina ensures that the highest quality vinifera grapes are grown in the 14-acre vineyard.



KERNER LOVER'S RECIPE

We love a good roast chicken dinner. This Moroccan-inspired dish with honey and cinnamon is fantastic with our Kerner's flavours of apple, summer stone fruits, honey, a touch of sweetness and baking spice finish.

MOROCCAN-STYLE ROAST CHICKEN

Ingredients:

- 1/4 C butter (melted)
- 1/4 C honey
- 1 t ground cinnamon
- 1/4 t turmeric
- 1 4.75-5 lb whole chicken (rinsed, patted dry)

Method:

1. Position rack low in oven and preheat to 400F
2. Whisk butter, honey, cinnamon & turmeric in small bowl, reserving 1/4 of the mix
3. Brush the chicken with the honey butter, then season with salt & pepper
4. Bake until the thigh reaches 165-170F (usually 1.5-2 hours)
5. Cover with foil if browning too quickly. Serve with reserve honey butter.

Pair with Oliver Twist Estate Winery Kerner, roast vegetables, and your favourite people. Cheers!

SPICED COUSCOUS WITH RAISINS AND ALMONDS

Ingredients:

- 2 C hot water
- 3/4 C raisins
- 4T butter, divided
- 3T Oliver Twist Kerner wine
- 1/2 t saffron threads (optional)
- 1 C Couscous

- 1 medium onion, diced
- 3/4 C sliced, toasted almonds
- 2T ground cinnamon

Method:

1. Soak raisins in hot water 15 minutes to soften, then drain water into a large sauce pan (reserve raisins)
2. Add 2T butter, Kerner, saffron (optional) to the pan with the water, and bring to a boil
3. Stir in couscous, cover and remove from heat. Let stand for about 15 minutes to absorb the liquid
4. Melt 2T butter, add onion and cook until translucent
5. Mix the onion, raisins, almonds & cinnamon into the couscous
6. Add salt & pepper to taste, and serve warm with the roast chicken.